

83777 to 83954—Continued.

- 83831.** No. 1964. *Chonte*. From Chosen. November 30, 1929. From near Tansen. A medium-sized, greenish yellow bean with a pale hilum; used as green manure and sold largely to the southern Japanese islands.
- 83832.** No. 1965. *Chirigunkon*. November 30, 1929. From near Tansen. A very small, nearly round black variety, used for bean sprouts.
- 83833.** No. 1966. *Chonkon*. November 30, 1929. From near Tansen. A medium-sized, greenish yellow variety with a pale hilum.
- 83834.** No. 1967. *Pakute*. November 30, 1929. From near Tansen. Seeds medium sized, oval, varying from yellow to greenish yellow. Used as boiled beans in the home and also used as cattle feed.
- 83835.** No. 1968. *Chonte*. November 30, 1929. Purchased in the market in Tansen. Medium sized, greenish yellow with pale hilum.
- 83836.** No. 1969. *Zakkon* (mixture). November 30, 1929. Purchased from the market in Tansen. A mixture of green, black, yellow and yellowish green varieties which are boiled and used as cattle feed.
- 83837 to 83844.** Obtained December 1, 1929, from the Grain Investigation Laboratory, Tansen.
- 83837.** No. 1974. *Pakute*. Large, nearly round, yellow with pale hilum. Used on main island for candied beans and other soybean confections.
- 83838.** No. 1975. *Oiarukon*. Very large, oval, yellow with pale hilum. Used on main island for candied beans and other soybean confections.
- 83839.** No. 1976. *Chonte*. Seed medium sized, oval yellowish green with pale hilum. Used for green manure on the main and southern Japanese islands.
- 83840.** No. 1977. *Anpenkon*. Medium large, nearly round, glossy yellow with pale hilum. Used for making bean curd.
- 83841.** No. 1978. *Pakute*. Large, nearly round, glossy yellow with pale hilum. Used on main Japanese island for confections.
- 83842.** No. 1979. *Tanchonkon*. Medium sized, yellowish green, with pale hilum. Used on main island and southern Japanese islands as a green manure.
- 83843.** No. 1980. *Tanchonkon*. Medium sized, yellowish green, oval, with pale hilum. Used on main and southern Japanese islands as a green manure. This sample is typical *Tanchonkon*.
- 83844.** No. 1981. *Orugibarukon*. Medium sized, oval, glossy yellow with pale hilum. Used for soy sauce, bean curd, miso, and natto.
- 83845 to 83851.** Obtained December 1, 1929, from a farmer near Tansen.
- 83845.** No. 1982. *Oiarukon*. Medium large, oval, glossy yellow with pale hilum. Used for bean curd, miso, soy sauce, and natto.

83777 to 83954—Continued.

- 83846.** No. 1983. *Chondarekon*. Medium sized, oval, yellowish green, with pale hilum. This variety resembles the *Tanchon* very closely and is used on the main and southern Japanese islands as a green manure.
- 83847.** No. 1984. *Chonte*. Medium sized, yellowish green with pale hilum. Used as a green manure.
- 83848.** No. 1985. *Chomutari*. Medium small, oval, yellowish green and green with a black hilum. Used for bean sprouts.
- 83849.** No. 1986. *Oiarukon*. Medium large, nearly round, glossy yellow with pale hilum. Used for bean curd.
- 83850.** No. 1987. *Chonte*. Medium sized, oval, yellowish green with a pale hilum. Used as a green manure.
- 83851.** No. 1988. *Tanchon*. Medium sized, oval, yellowish green with a pale hilum. Used on main and southern Japanese islands as a green manure.
- 83852.** No. 1993. *Chirugun*. December 1, 1929. Obtained from a merchant in Tansen. Very small round black variety with a yellow hilum. Used for bean sprouts.
- 83853 to 83856.** November 23, 1929. Obtained from the Grain Inspection Office, Seihyoko.
- 83853.** No. 2024. *Ryuzan*. Medium small, oval, glossy yellow with a pale hilum. Used for bean curd, natto, miso, and soy sauce.
- 83854.** No. 2025. *Ryuzan*. A third-grade soybean, medium sized, nearly round, glossy yellow with a pale hilum; slight admixture of yellow with other colors of hilum. Used for natto, soy sauce, miso, and bean curd.
- 83855.** No. 2026. *Ryuzan*. A first-grade soybean, medium sized, oval, nearly round, yellow with a pale hilum. Used for making bean curd, natto, soy sauce, and miso.
- 83856.** No. 2027. *Ryuzan*. A second-grade soybean, medium sized, nearly round, glossy yellow with a pale hilum. Used for bean curd, soy sauce, natto, and miso.
- 83857 and 83858.** November 23, 1929. Purchased from a store in Ojuri.
- 83857.** No. 2028. *Kirigunkon*. Very small, round, yellow, varying somewhat in size; hilum in most of sample pale. Used for sprouts.
- 83858.** No. 2029. *Pakute*. Medium to medium large, oval, yellow, with a pale hilum. Used for bean curd, natto, soy sauce, and miso.
- 83859 to 83864.** November 23, 1929. Obtained from a grain merchant in Seihyoko.
- 83859.** No. 2030. *Chechonkon*. A fourth-grade soybean. Medium sized, oval, glossy yellow, varying in color of hilum. Used for natto, soy sauce, bean curd, and miso.